

Roasted Broccoli & Cranberry Salad



INGREDIENTS

- 1 bunch sprouting broccoli
- 1/4 c pine nuts, toasted
- 1 small head of lettuce, cut into bite sized pieces
- 1/4 c dried cranberries
- 1/4 ricotta salata or feta, crumbled or cubed
- 2 tbsp apple cider vinegar
- 2 tbsp honey
- 1/4 c evoo + extra for drizzle
- sea salt & black pepper

INSTRUCTIONS

1. Preheat oven to 450 and put parchment paper on a baking sheet pan. Cut broccoli into bite sized pieces including stem. Place on baking pan and drizzle with olive oil, season to taste with salt and pepper. Roast for 15-20 minutes or until slightly browned.
2. In a small bowl whisk together vinegar and honey until well incorporated, season to taste with salt and pepper. Slowly whisk in olive oil. Set aside.
3. Assemble the salad, mix the lettuce, roasted broccoli, cranberries, cheese, toasted pine nuts, and (any protein that you may like chicken, fish, chickpeas, etc.). Toss salad with dressing (use as much or as little as you would like).